



SIT40521

Certificate IV in Kitchen Management

(CRICOS Course Code: 112700G)



DESCRIPTION

This qualification reflects the role of commercial cooks who have a supervisory or team-leading role in the kitchen. They operate independently or with limited guidance from others and use discretion to solve non-routine problems.

ACCREDITATION

This qualification is nationally recognised under the Australian Qualifications Framework (AQF).

CLIENT GROUPS

Overseas / International students will be:

- Holding a valid Student Visa
- Fee for service

Learners with experience in the relevant industry or education can apply for Recognition of Prior Learning (RPL) and Credit Transfer. Please refer to 'RECOGNITION OF PRIOR LEARNING AND CREDIT TRANSFER' section or contact Yarra College Australia (YCA).

ENTRY REQUIREMENTS

Qualification Package entry requirements

There are no specific entry requirements for this qualification.

YCA Admission requirements

YCA has the following admission requirements:

- Applicants must be 18 years of age or older
- An IELTS score of 6.0 (or equivalent English language testing score) is required for international students entering into this program
- Students must successfully complete a LLN test to confirm their ability to effectively undertake the course.
- Satisfactory completion of studies in applicant's home country equivalent to an Australian Year 11 qualification is required for entry into this course.
- This program has been designed to be delivered through classroom-based and Kitchen-based training delivery. Students must have the ability to attend the scheduled sessions as per the timetable and allocate some self-study time.
- This program includes a work placement of 200 hours. Students must have the capacity

to complete the required work placement hours in a commercial kitchen for completion of 48 Service periods. Students will be required to have access to a computer (or laptop) with internet connection for self-study purposes.

Note: Candidates should be able to handle and cook dairy products and non-vegetarian food items including pork and beef and may involve alcohol.

Required Australian Core Skills Framework (ACSF) level

ACSF level 3 is required in reading, writing, learning, numeracy and oral communication.

No occupational licensing, certification or specific legislative requirements apply to this qualification at the time of publication.

PATHWAY FROM THE QUALIFICATION

Certificate	Diploma	Advanced Diploma
SIT40521 - Certificate IV in Kitchen Management	SIT50422 - Diploma of Hospitality Management	SIT60322 - Advanced Diploma of Hospitality Management

EMPLOYMENT PATHWAY

This qualification provides a pathway to possible job roles such as:

- chef
- chef de partie

TRAINING DELIVERY

The program for international students takes place in a classroom environment with access to a commercial kitchen. Practical learning and assessment take place in a commercial setting via a commercial kitchen. The commercial kitchen / hospitality facilities are equipped with all the required equipment. Each unit is delivered in a combination of face-to-face theory and demonstration sessions and supported by practical group

development and individual activities within the commercial kitchen environment. The participants in each program group will be provided with detailed learning materials to support the activities. These materials will include learning, assessment and other reference materials relevant to the unit of competency being delivered.

DURATION

This course is offered full time over 79 weeks including holidays (12 weeks) on a full-time basis for 20 hours per week for 67 weeks (Including 10 weeks of work-based training). Students need to gain competency in 33 units (27 core units and 6 elective units) to successfully complete this course.

RECOGNITION OF PRIOR LEARNING AND CREDIT TRANSFER

The underlying principle of Nationally Recognised Training is that a learner does not have to repeat training and assessment that has already been undertaken.

YCA has a Recognition of Prior Learning (RPL) and Credit Transfer Policies and Procedures which can be found at YCA's website, which outlines in detail a process to be followed for granting recognition and credit transfer. This is supported through the RPL guidelines for this qualification which focus specifically on all units.

Learners are encouraged to apply for RPL prior to or immediately after formal enrolment but prior to the facilitated delivery of units to ensure that they do not miss any training opportunities offered should they be unsuccessful in the RPL process.

Credit Transfer relates to the recognition of learning achieved through formal education and training, and involves assessing a previously completed course or units to see if

it provides equivalent learning or competency outcomes to those required within the current course of study. Learners must provide transcripts of results and/or statements of attainment for credit transfer to be assessed.

Where a learner is successful in the RPL or Credit Transfer (CT) application, the units to be undertaken and course duration will be adjusted accordingly.

Where RPL is granted, learners do not have to participate in further training and assessment for skills and knowledge that they already possess.

INTAKE AND FEE SCHEDULE

Published on website:
www.yarracollege.vic.edu.au

Note: Students will be provided with the option of Easy Monthly Instalments. Students are advised to contact the Institute in relation to the updated and recent fees for the course. The Course fee is subject to change.

Student Kits: Students are required to purchase a Cookery Kit. The kits are available at Pro-Chef Student Uniform: All students are also required to purchase a Pro-Chef Student Uniform Set. The Pro-Chef Student Uniform Set Comprises of:

- ✓ 1 x White Long Sleeve Classic Chef Jacket
- ✓ 1 x Traditional Check Drawstring Pants
- ✓ 1 x White Bib or 1/2 Waist Cotton Drill Apron
- ✓ 1 x White Flat Top Chef's Hat
- ✓ 1 x White Necktie

Note: Students will be provided with the option of Easy Monthly Instalments. Students are advised to contact the Institute in relation to the updated and recent fees for the course.

Terms and Conditions

- ✓ YCA will strive to maintain highly competitive, fair and reasonable fee structures.
- ✓ YCA adjusts its fees and charges from time to time. Changes to fees will be fairly and equitably applied, advertised and clearly indicate the date from which the change will take effect.
- ✓ YCA provides details of course fees in all course information.
- ✓ YCA will ensure these fees are applied and communicated to clients prior to enrolment.

In accordance with the Standards for RTOs 2015, YCA adopts the following to protect fees paid in advance:

- Flexible payment arrangements/ options will accommodate individual circumstances.
- Fees must be paid in full before certification will be issued.

- Acceptable payment options can be made via credit card, direct debit, and EFT remittance to accommodate the diverse financial situations of clients.

Course Structure

For International Students, course duration has been calculated on 20 hours per week (79 weeks in total) of Training and Assessment which includes 67 weeks of Face-to-Face classroom and kitchen-based/WBT Training and Assessment and 12 weeks of Term Breaks/holidays. All students are expected to give few hours per unit as Self-Directed Study.

As per package rules, 33 units must be completed. These include 27 core units and 6 elective units.

Core Units

UNIT CODE	UNIT NAME	Pre-Requisite
SITHCCC023	Use food preparation equipment	SITXFSA005
SITHCCC027	Prepare dishes using basic methods of cookery	SITXFSA005
SITHCCC028	Prepare appetisers and salads	SITXFSA005
SITHCCC029	Prepare stocks, sauces and soups	SITXFSA005
SITHCCC030	Prepare vegetable, fruit, eggs and farinaceous dishes	SITHCCC027 + SITXFSA005
SITHCCC031	Prepare vegetarian and vegan dishes	SITHCCC027 + SITXFSA005
SITHCCC035	Prepare poultry dishes	SITHCCC027 + SITXFSA005
SITHCCC036	Prepare meat dishes	SITHCCC027 + SITXFSA005
SITHCCC037	Prepare seafood dishes	SITHCCC027 + SITXFSA005
SITHCCC041	Produce cakes, pastries and breads	SITXFSA005
SITHCCC042	Prepare food to meet special dietary requirements	SITHCCC027 + SITXFSA005
SITHCCC043	Work effectively as a cook	SITHCCC027 + SITXFSA005
SITHKOP010	Plan and cost recipes	Nil
SITHKOP012	Develop recipes for special dietary requirements	SITHCCC027+ SITXFSA005+ SITHKOP010+SITHCCC042

UNIT CODE	UNIT NAME	Pre-Requisite
SITHKOP013	Plan cooking operations	SITXFSA005
SITHKOP015	Design and cost menus	SITHKOP010
SITHPAT016	Produce desserts	SITXFSA005
SITXCOM010	Manage conflict	Nil
SITXFIN009	Manage finances within a budget	Nil
SITXFSA005	Use hygienic practices for food safety	Nil
SITXFSA006	Participate in safe food handling practices	Nil
SITXFSA008*	Develop and implement a food safety program	SITXFSA005 + SITXFSA006
SITXHRM008	Roster staff	Nil
SITXHRM009	Lead and manage people	Nil
SITXINV006	Receive, store and maintain stock	SITXFSA005
SITXMG004	Monitor work operations (Core)	Nil
SITXWHS007	Implement and monitor work health and safety practices	Nil

Elective Units

UNIT CODE	UNIT NAME	Pre-Requisite
SITHCCC038	Produce and serve food for buffets	SITHCCC027 SITXFSA005
SITHCCC040	Prepare and serve cheese	SITXFSA005
SITHCCC044	Prepare specialised food items	SITHCCC027 SITXFSA005

UNIT CODE	UNIT NAME	Pre-Requisite
BSBSUS211	Participate in sustainable work practices	Nil
SITHKOP009	Clean kitchen premises and equipment	SITXFSA005
SITXINV007	Purchase goods	Nil

Course Commencement

Please contact YCA for the intake dates at info@yarracollege.vic.edu.au.

ASSESSMENT METHODS

Each unit is delivered and assessed as a standalone unit. Assessment comprises written assignments, activities and practical application projects. Students are required to attend training and assessment activities as scheduled.

Assessment is structured throughout the course. If students are unable to achieve competency, additional support is provided through mentoring and access to re-assessment as outlined in our policies and procedures. Assessment requires achievement across all tasks to demonstrate competence and may include:

- Knowledge Questions
- Practicals / Demonstration / Observations
- Projects
- Case Study

Students are required to complete a minimum of 48 food service periods, at least 1 hour each, in a commercial kitchen under Work-Based Training (WBT) to meet the course requirements.

Resources / Materials

This program for international students takes place in a classroom environment with access to a commercial kitchen. Practical learning

and assessment take place in a commercial setting via a commercial kitchen. The commercial kitchen/hospitality facilities are equipped with all the required equipment in accordance with the training package.

Students will be provided with access to our state-of-the-art Learning management System (Eskilled) equipped with the following resources required to complete the qualification successfully:

- Units' Notes
- Student Workbooks and Resources
- PowerPoint Slides and Handouts
- Computers with Office Suite and appropriate software
- Hospitality / Commercial Kitchen resources

Completion

Upon successful completion of this course, students will receive a nationally recognised SIT40521 - Certificate IV in Kitchen Management. Students who do not complete all units may be eligible for a Statement of Attainment for partial completion of the SIT30821 - Certificate III in Commercial Cookery.

Further Information

- Enrolment Application Form can be downloaded from the website <https://yarracollege.vic.edu.au/> or request to be emailed can be forwarded to admissions@yarracollege.vic.edu.au

- Read and understand the complete information available at YCA's website yacollege.vic.edu.au or email your request to info@yacollege.vic.edu.au.
- Read and understand all policies and procedures available at YCA's website or email your request to info@yacollege.vic.edu.au.
- Provide YCA with their Unique Student Identifier (USI) number. For more information, see <https://www.usi.gov.au/students/create-your-usi>
- You can post or visit us at our head office in Level 6, 190 Queen Street, Melbourne, 3000, Victoria, or call us at +61390175256.
- You will also find further information about fees and refunds and the enrolment process applied by YCA on the website <https://yacollege.vic.edu.au/> and Student Handbook.
- For further details or queries, YCA can be contacted via email at info@yacollege.vic.edu.au or admissions@yacollege.vic.edu.au or phone: +61390175256.

Important Information

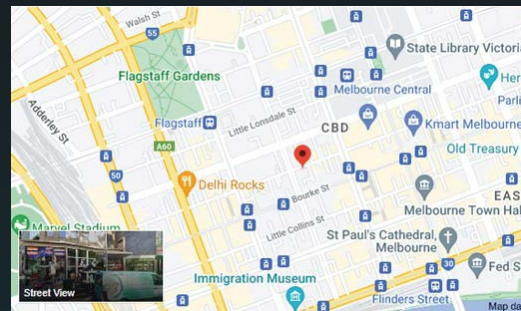
- YCA has systems in place to ensure that students are getting quality training during the course. YCA is responsible for compliance and training & assessment of this course and there are no third-party training provider services acquired by YCA.

- Please go through the policies and procedures regarding enrolment, fee refunds, course progress and complaints & appeals available on the website <https://yacollege.vic.edu.au/>.

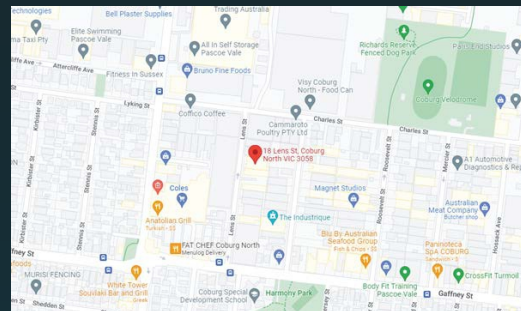
Course Delivery Location

The training delivery locations are:

Classes: Location 6,190 Queen Street, Melbourne Vic 3000



Commercial Kitchen : 18 Lens Street, Coburg North Vic 3058
Commercial Kitchen :18 Lens Street, Coburg North Vic 3058





Yarra College
Australia

Contact us: +61 466106256

- ✉ info@yarracollege.vic.edu.au
- 🌐 www.yarracollege.vic.edu.au
- 📍 Campus: Level 6, 190 Queen Street, Melbourne, 3000
- 📍 Training Kitchen: 18 Lens Street, Coburg, 3058



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